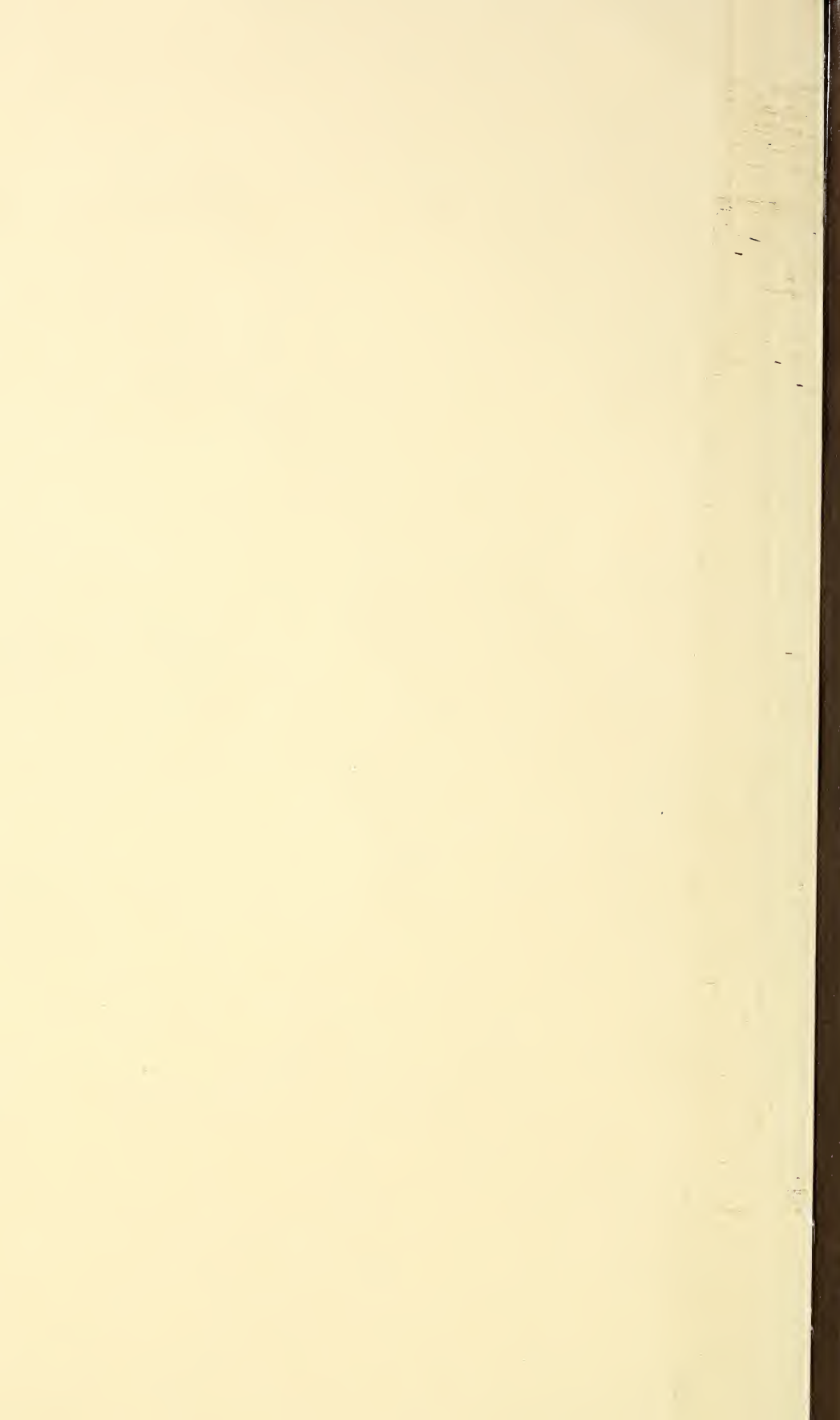


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How and Why

Breed, Feed,  
and Market

**More**  
**Meat-Type Hogs**  
**That Yield More**  
**Valuable Pork**



A Program Sponsored by

Farmers  
Markets  
Packers  
Retailers  
USDA

Federal Extension Service  
U. S. Department of Agriculture  
Washington D. C.

Revised October 1955



## WHAT THE INDUSTRY CAN DO

**FARMERS:** Learn to know meat-type hogs. Feed protein for meat. Sort out and sell correctly finished hogs.

**MARKETS:** Promote marketing of meat-type hogs through improvement committees, slides and movies, grading demonstrations, personnel training, and grading of hogs where price differentials warrant.

**PACKERS:** Encourage production and marketing of meat-type hogs by offering to buy hogs, when sorted, on the basis of their market value.

**RETAILERS:** Increase pork sales when the cuts are in line with consumer demand--lean and meaty.





# This little pig went to market...**TOO FAT!**

## WHAT THE INDUSTRY CAN DO

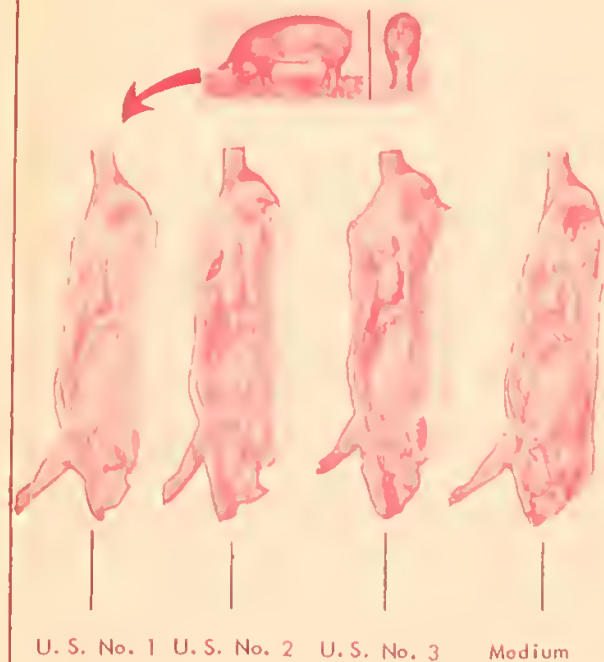
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## LET THE CARCASS BE YOUR GUIDE



Live grading at the market can reflect these carcass differences

## MEAT-TYPE HOGS PRODUCE MORE HIGH-VALUE CUTS

U. S. No. 1 Average Yield Percent		U. S. No. 3 Average Yield Percent
13.1	Hams	11.7
10.0	Loins	9.0
6.8	Picnics	6.2
5.4	Butts	4.8
11.3	Fat	15.9
10.2	Bellies	11.2
11.2	Misc.	10.2
68.0		69.0

Per 100 Lbs.--  
Liveweight

## MEAT-TYPE HOGS YIELD MORE LEAN MEAT--LESS FAT



## REMEDY



MARKET MORE  
MEAT-TYPE HOGS

## PROBLEM



TOO MANY  
OVERFAT HOGS

CONSUMERS  
PREFER  
LEANER PORK



## BREEDING

Select breeding stock for:

High prolificacy.

Fast growth rate.

Feed efficiency.

Superior meat characteristics:

Relatively long bodied.

Medium-length legs.

Medium depth of body.

Heavily muscled as shown  
by hams and loins.

Line-breed to concentrate maximum hybrid vigor in animals in breeding herd.

Cross superior stock for inheritance of superior market hogs.

Keep accurate records.

## MANAGEMENT

Clean farrowing pens thoroughly to prevent diseases and parasites.

Haul sow and litter to clean ground when pigs are 10 to 14 days old.

Castrate male pigs when they are 2 weeks old.

Start creep feeding at 3 to 4 weeks.

Vaccinate for hog cholera at 6 to 8 weeks of age.

Provide an adequate ration for self-fed weanlings.

Separate breeding stock from market pigs at 20 weeks.

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## FEEDING

### Feed Proteins for Meat

Supplement farm grains with protein, minerals, and vitamins to make a balanced diet.

Recommended protein content of rations

Class	Dry lot	Pasture
	<i>Percent</i>	<i>Percent</i>
Pregnant gilts.....	15	13
Pregnant sows.....	13	11
Lactating sows.....	15	13
Weanling pigs.....	19	18
Growing pigs up to 125 lbs.....	16	14
Fattening pigs 125 to 225 lbs.....	14	12

### Feed for Lower Costs

Less feed is required to make top-grade market hogs.

More feed is required to make overfinished hogs.

#### Relation of feed intake to weight of hogs

Weight of hog	Daily gain	Feed required per 50 lbs. live-weight gain
<i>Lbs.</i>	<i>Lbs.</i>	<i>Lbs.</i>
75-124.....	1.62	167
125-174.....	1.75	190
175-224.....	1.71	206
225-274.....	1.65	223
275-324.....	1.46	252
325-374.....	1.31	276

Feed to produce meat, not fat.

## KNOW THE GRADES OF HOGS

Grades for live hogs furnish a useful marketing tool for measuring differences in fatness and value.

### U. S. NO. 1

Hogs appear moderately long, trim, firm, and well balanced with quite uniform width from front to rear and from topline to underline. Have minimum finish for high-quality pork. Yield over 50 percent of the carcass weight in trimmed hams, loins, picnics, and Boston butts.

### U. S. NO. 2

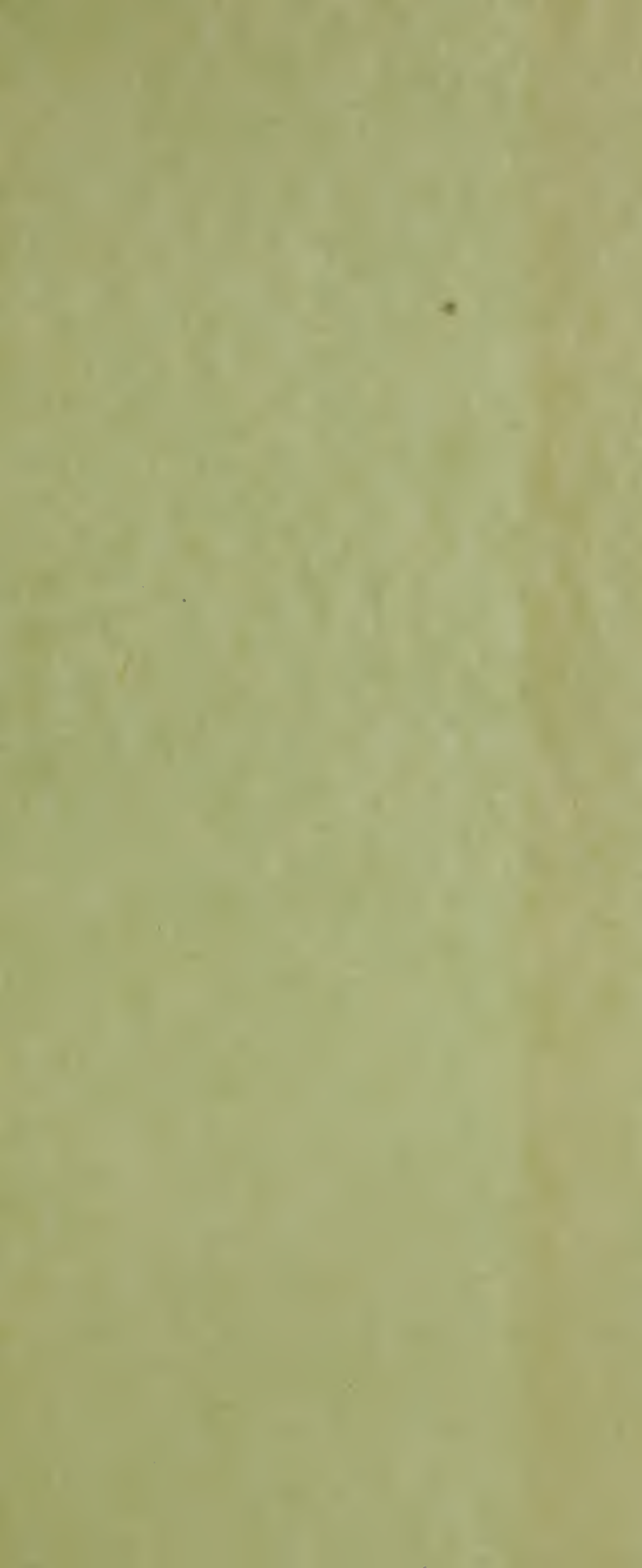
Hogs are usually slightly short, and width through the shoulder is frequently greater than through the hams. The back appears slightly flat, and width over the top is greater than at the underline. Produce high quality but slightly overfinished pork. Yield 47 to 50 percent of their carcass weight in the four lean cuts.

### U. S. NO. 3

Recognize this grade by the short, full sides and wide backs that appear nearly flat. May appear wider over the top than at the underline and wider through the shoulders than through the hams. Yield less than 47 percent of carcass weight in the four lean cuts--high yields of fat.

### MEDIUM

These hogs appear long of body and narrow over the top; the back often shows a peak at the center and a distinct slope toward the sides. Yield high ratio of lean to fat, but pork cuts are of low quality.



## MEAT-TYPE HOGS PRODUCE MORE HIGH-VALUE CUTS

Consumer demand for lean cuts in preference to fat cuts makes meat-type hogs worth more than average or overfat hogs.

Yield and value per 100 lbs. liveweight

Cuts	U. S: No. 1		U. S. No. 3	
	Yield	Value <sup>1</sup>	Yield	Value <sup>1</sup>
	Per- cent		Per- cent	
Hams .....	13.1	\$6.70	11.7	\$5.98
Loins .....	10.0	4.93	9.0	4.44
Picnics.....	6.8	2.07	6.2	1.89
Butts.....	5.4	2.13	4.8	1.89
Fat for lard.....	11.3	1.33	15.9	1.87
Bellies .....	10.2	4.34	11.2	4.76
Miscellaneous...	11.2	2.24	10.2	2.01
Total	68.0	23.74	69.0	22.84

<sup>1</sup> Based on average 1954 prices at Chicago; no price differences between meaty cuts from U. S. No. 1 and the fatter cuts from U. S. No. 3 grade hogs.

Select a market that recognizes price differentials by grade. Remember that sale on a graded basis does not mean a higher price for all hogs; meat-type should bring more than the average, while the overfat, wasty kind should sell for less than average. Learn to sort out and market your hogs when they are correctly finished; market lots of uniform grade whenever possible.

## CONSUMERS DICTATE NEED FOR INDUSTRY COOPERATION

**CONSUMER** demand for fat and fat cuts has declined. Lard once sold for as much as or more than lean cuts. Today it brings only one-fourth to one-third the price of lean cuts. No one segment of the pork production, processing, and merchandizing industry can make the shift to meat-type hogs alone--all must work together if the program is to be successful.

**RETAILERS** need a steady supply of meaty pork cuts so they can maintain price differentials in the retail counter.

**PACKERS** must train buyers to recognize meat-type hogs and salesmen to merchandise meaty pork cuts.

**MARKETS** must provide facilities, knowledge, and common understanding to make possible the sorting, grading, and selling on a merit or graded and price differential basis.

**FARMERS** must learn to produce and market more meat-type hogs.

**REMEMBER:** A one-grade improvement in the 16.5 billion pounds of live hogs marketed in 1954, would have been worth about 75 million dollars. This is based on the calculated difference of 45 cents per 100 pounds.

